

Red Velvet Cheesecake Drip Cake with Oreo Crust and Chocolate Ganache

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OVEN
325°F

TIME
70 min

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INGREDIENTS

For the Oreo Crust:

1 1/2 cups Oreo cookie crumbs

1/2 cup unsalted butter, melted

For the Red Velvet Cheesecake Layer:

32 oz (4 blocks) cream cheese, softened

1 cup granulated sugar

3 tbsp all-purpose flour

4 large eggs

1 tsp vanilla extract

1/2 cup unsweetened cocoa powder

Red food coloring, to desired shade

1/2 cup crushed Oreos

For the Chocolate Drip:

1 cup heavy cream

8 oz semisweet chocolate chips

For the Topping:

Whole Oreo cookies, for garnish

DIRECTIONS

1. Prepare the Pan: Preheat oven to 325°F (165°C). Grease and flour a 9-inch springform pan.
2. Make the Crust: Mix Oreo cookie crumbs and melted butter until well combined. Press evenly into the bottom of the springform pan. Set aside while you prepare the filling.
3. Make the Cheesecake Filling: In a large bowl, beat cream cheese and sugar until smooth and creamy. Add flour and mix. Add eggs one at a time, mixing after each. Add vanilla, cocoa powder, and a few drops of red food coloring. Fold in the crushed Oreos.
4. Bake: Pour the cheesecake mixture over the crust. Bake for 60-70 minutes, or until the edges are set and the center is slightly jiggly. Cool completely at room temperature, then refrigerate for at least 4 hours or overnight.
5. Make the Chocolate Drip: Heat heavy cream in a saucepan just until simmering. Remove from heat and pour over chocolate chips. Let sit for 5 minutes, then stir until smooth. Let cool slightly until thick but pourable.
6. Decorate: Drizzle the ganache over the chilled cheesecake, letting it drip naturally over the sides. Top with whole Oreo cookies for a dramatic finish.

TIPS FOR SUCCESS

Room temperature ingredients are key for a smooth, crack-free cheesecake.

For deeper color and red velvet flavor, use gel-based food coloring.

Don't overmix after adding eggs -just until incorporated.

Add a thin layer of ganache on top before the drip for extra drama. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

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